Inspection of Food Products

906.1 PURPOSE AND SCOPE

The purpose of this policy is to establish methods by which the Food and Drug Administration (FDA) and/or the United States Department of Agriculture (USDA) inspections and/or approvals are conducted on any food products grown or produced within the correctional facility system.

906.2 POLICY

The Thurston County Sheriff's Office will ensure the safety and quality of all food products grown or produced at this facility through routine inspections and approvals, as required by law.

906.2.1 FOOD INSPECTION PROCEDURES

The food services manager is responsible for developing procedures for ensuring that all food used in the food services operation has been inspected and/or approved to standards established by statute and that the delivery of all foodstuffs to the correctional facility kitchens and to the inmates occurs promptly to reduce the risk of any food-borne illness or contamination.

The food services manager shall establish inspection procedures in accordance with established standards and statutes. Such procedures shall include, but are not limited to:

(a) The FDA or USDA inspection and/or approval of all food products grown or produced by this facility prior to distribution.

(b) A system of periodic audits and inspections of the facility and of all raw material suppliers, either by custody staff or by a third-party vendor.

(c) A system of thorough documentation of all inspection and approval processes, training activities, raw material handling procedures, activities, cleaning and sanitation activities, cleanliness testing, correction efforts, record-keeping practices and the proper use of sign-off logs shall be developed and implemented.

(d) Processes of evaluating the effectiveness of training, and validating cleanliness through testing (e.g., swabs, bioluminescence and visual, taste and odor evaluations) shall be created and implemented. Records of all such activities shall be documented.

(e) Documentation of any recommendations for continuous quality improvement and their implementation, with the intent of eliminating deficiencies. Documentation should include a post-deployment verification of the correction.

(f) The food services manager is responsible for ensuring adherence to the following practices, including, but not limited to:

1. All critical processes are validated to ensure consistency and compliance with specifications.
2. Any changes to the process are evaluated for effectiveness.
3. There are clearly written instructions and procedures for the staff and inmates to follow.

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4. The staff and inmates are trained to perform all established tasks and document all necessary procedures.
5. Physical barriers for separating raw and cooked food-processing areas are established and maintained.
6. The traffic flow of workers is designed to minimize the risk of any cross-contamination.
7. All drains are used and cleaned properly, within industry standards.
8. Proper equipment and/or tools are provided and designated for specific use.
9. All persons working in the food services areas are wearing proper clothing and protective devices at all times.
10. All persons working in the food services areas wash their hands properly and frequently.
11. Only authorized personnel are allowed in the food processing areas.
12. Only potable water is used for growing or washing produce.
13. The distribution of all prepared food is done in a manner that reduces the risk of food-borne illness or contamination.

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